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REG. 10. *Depth at which bodies are to be buried.*—Hereafter all deceased human bodies that are disposed of by earth burial in the Territory of Alaska must be buried in the ground at a depth of at least 3 feet.

WEST VIRGINIA.

Hotels, Restaurants, and Eating Places—Sanitary Regulation. (Reg. Bd. of H., June 18, 1915.)

No. 1. All doors, windows, back porches, where same exists, air passages or openings in hotels and restaurants, lunch wagons or lunch counters in this State, shall be properly screened from the 1st day of April to the 15th day of November in each year.

No. 2. All cooked or prepared food on display shall be kept covered at all times by glass covers or kept in glass cases to prevent contamination by handling or flies.

No. 3. All garbage or other matter discarded from kitchens shall be kept in metallic garbage cans, which shall be kept clean and always effectually covered to prevent flies from getting in the cans.

No. 4. It shall be the duty of every person or persons [sic] conducting a hotel, restaurant, eating house, or lunch wagon, to keep the premises clean and sanitary, and all floors to be scrubbed sufficiently often to keep them in sanitary condition, and they shall exterminate all ants, roaches, and other insects, and keep premises free from same. They shall also keep all food where rats and mice can not get to it.

No. 5. All water-closets shall be disinfected each week or more frequently if necessary, to prevent obnoxious odors or effluvia arising therefrom. A simple and inexpensive solution can be prepared by adding one pound of copperas to one gallon of water, to be used freely in sinks, water-closets, and vaults.

No. 6. Serving tables, trucks, trays, boxes, buckets, knives, saws, cleavers, and all other utensils and machinery used in handling, moving, cutting, chopping, mixing, or serving food are required to be sterilized through cleansing daily by boiling water or steam, and the clothing and hands of cooks, stewards, and waiters must be clean and sanitary.

No. 7. No person, firm, or corporation engaged in conducting a hotel or restaurant shall knowingly have in his employ any person who has an infectious, contagious, or communicable disease.